

Cocina

AT CASA

DESSERTS

- Milk chocolate & orange cheesecake (V)** 9
Blood orange gel, candied orange zest, hazelnut & cinnamon crumble and vanilla ice cream
- Lustre Caffe Latte and white chocolate profiteroles** 8
'Boozy' caffe latte and white chocolate infused profiteroles, salted caramel sauce and pistachio brittle
- Spiced apple Tarte Tatin (V)** 8
Served with your choice of apple cider anglaise or tonka bean ice cream
- Crème catalana (V)** 9
Served with lemon and spiced ginger biscuit
- Cappuccino panna cotta** 9
Candied walnuts, milk foam, quinoa tuile and salted caramel sauce
- A selection of ice cream and sorbets served on a brandy snap basket - 3 Scoops (V)** 7
Ice cream - vanilla (VG), chocolate, strawberry, mint choc chip, salted caramel
Sorbets - lemon, mango, passionfruit, orange, raspberry
- Shanky's Whip affogato** 7
2 scoops of vanilla ice cream topped with espresso and Shanky's Whip

ARTISAN CHEESE COLLECTION

Enjoy up to 3 carefully hand-picked English and European cheeses. Served with fresh fruit, seasoned lavosh crackers and homemade chutney. 12

Black Bob

A well rounded, strong and creamy mature cheddar with a slight tang

Red Fox

Vintage Red Leicester with a twang

Manchego Garcia

A strong hard cheese with notes of white wine

Smoked Lancashire

Creamy Lancashire produced on the farm and smoked in Carron Lodge's smokehouse

Shropshire Blue

Matured for 10-12 weeks producing a soft creamy texture with prominent veining

Rosary Goat's Cheese

A full fat cheese dusted with charcoal, fresh flavours of lemon and slight floral notes

Montagnolo Affine

German triple cream soft cheese that has been surface- ripened, a cross between a Brie and Roquefort

(V) Vegetarian (VG) Vegan

All our dishes are freshly prepared and cooked to order. Please inform a member of our team of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

LIQUEUR COFFEES

Irish Coffee Jameson whiskey blended with coffee and sugar then topped with whipped cream	7.5
Calypso Coffee Tia Maria blended with coffee then topped with whipped cream	7.5
Seville Coffee Cointreau blended with coffee then topped with whipped cream	7.5
Italian Coffee Amaretto blended with coffee then topped with whipped cream	7.5
Baileys Coffee Baileys Irish Cream blended with coffee then topped with whipped cream	7.5

DESSERT WINES

	50ml	Bottle
2016 Riesling Auslese 'Wehlener Sonnenuhr Goldkapsel J.J. Prüm (Mosel Valley) 750ml Jasmine, clementine zest, Alfonso mango, ripe green apple, spices, slate	12	170
2013 Tokaji Aszu 5 Puttonyos (Tokaj) 500ml Furmint / Hárslevelú / Muskotáli Orange marmalade, apricot, honeycomb, ginger	10	95
2018 Maury, Domaine Pouderox (Rousillon) 500ml Grenache Black plum, blackberry, liquorice, sultana	6	49
2009 Château Rieussec (Sauternes) 750ml Semillon / Sauvignon Blanc / Muscadelle Jasmine, peach, spiced pear, crème caramel, beeswax	9.5	120
2002 Château D'Yquem (Sauternes) 375ml Semillon / Sauvignon Blanc / Muscadelle Candied apricot, orange peel, crème brûlée, almonds, saffron	35	250
Moscatel 'Marco Fabio', Bodegas Ontañón 500ml Moscatel De Grano Menudo White flowers, candied citrus, honey	6	35

PORT

Krohn LBV (Douro, Portugal) ABV 20% Dark plum, spice and herbs dominate alongside sweeter berry fruit	7
Sandeman 10 Y.O. 'Old Tawny Port' (Douro, Portugal) ABV 20% Damson, caramel, vanilla, roasted nuts	8
1991 Dow's Vintage (Douro, Portugal) ABV 20% Dried fig, liquorice, toffee, spices, leather	14

A selection of teas and coffees are also available.
Please ask a member of our team for details.